

December 31st, 2021

New Year's Eve



FIRST

choice of one

PRIME'S SIGNATURE CAESAR SALAD

romaine hearts, buttermilk dressing, shaved Grana Padano
torn focaccia, warm smoked bacon lardons

JUMBO SHRIMP COCKTAIL

Grey Goose cocktail sauce, lemon

ICE WINE FOIE GRAS PATE

crostini, truffle preserved peach

EAST COAST LOBSTER BISQUE

vanilla saffron chantilly

CENTER CUT ICEBERG

avocado mousse, maple peppercorn bacon,
crumbled blue cheese, Greek yogurt ranch

CARAMELIZED PORK BELLY

24 hour sous vide, compressed apple, cauliflower and cashews

ROASTED BEET & GOAT CHEESE

rocket, EVOO, city girl bee's honey, truffled breadcrumbs and pistachio

MAIN

choice of one

CHICKEN AND WAFFLES

organic 1/2 chicken, buttermilk brine, sourdough waffle,
fermented hot sauce and Ontario maple jus

ROASTED ONTARIO LAMB RACK

goat cheese potato gratin, red onion agrodolce, grainy mustard

"EVERYTHING" CRUSTED ATLANTIC SALMON

Peruvian blue potatoes, hot and sour carrot jus

DUO OF SURF AND TURF

6oz lobster tail, lobster ravioli and slow braised Angus short rib

ROASTED MUSHROOM RAVIOLI

garlic fried kale, caramelized cauliflower, truffle cream sauce

8 OZ. AAA BEEF TENDERLOIN

roasted garlic mashed Yukon, fine beans, red wine jus

—● upgrade to: ●—

16 OZ. ANGUS RIB EYE 16 OZ. US PRIME STRIPLOIN

Sauces and Toppers:

Bearnaise

Whiskey Peppercorn

Foie Gras butter

Truffle butter

Red Wine Jus

Additions:

Maple whiskey roasted root vegetables

Forest mushrooms, thyme, Jus

Asparagus, balsamic & Grana Padano

Pecorino roasted cauliflower

Maple Smoked bacon brussel sprouts

6 oz lobster tail - \$28

DESSERT

choice of one

PRIME'S CHOCOLATE LAYER CAKE

Nutella pudding hazelnut cookie crumb

WHIPPED CHEESECAKE IN A JAR

bourbon vanilla, sour cherry, almond cornflake crunch

MEYER LEMON TART

wild blueberry yuzu compote, white chocolate sabayon

STICKY TOFFEE PUDDING

cranberry caramel, vanilla cream

Menu items subject to change to ensure freshness and quality.